BTEC Assignment Brief

Qualification	Pearson BTEC International Level 3 Certificate in Hospitality Pearson BTEC International Level 3 Subsidiary Diploma in Hospitality Pearson BTEC International Level 3 Foundation Diploma in Hospitality Pearson BTEC International Level 3 Diploma in Hospitality Pearson BTEC International Level 3 Extended Diploma in Hospitality
Unit number and title	**Unit 9: Service Alcohol Beverage Service**
Learning aim(s)	**A:** Investigate different types of alcoholic beverage
Assignment title	**Understanding alcoholic beverages and how to store and serve them**
Assessor	
Issue date	
Hand in deadline	

Vocational Scenario or Context	Your hotel is currently redesigning its alcoholic drinks menu to appeal to more customers and sell more products. You are working as a supervisor within the drinks service team for a large hotel. You have been asked to produce training material to be used by the hotel to train new and existing staff about the variety of alcoholic drinks sold, how they are stored and how they are presented. You will also have to cover the issues concerning the sale of alcoholic beverages in the training pack. You will need to give examples to illustrate the variety of drinks available.

Task 1	Your will need to design a training pack for staff informing them of the type and style of alcoholic beverages available. How they are stored and served, you will need to include common faults found with these beverages. In your training pack you will need to cover the issues concerning the sale of alcohol. Your training pack will need to include the following information: • Issues concerning the sale of alcohol • Categories of alcoholic drinks including o Fermented beverages o Wine o Distilled beverages

	o Liqueurs o Cocktails You must include detailed information on: • How to store alcoholic drinks • Equipment needed for alcoholic drinks • Glasses used to serve alcoholic drinks • Presentation • Common faults Your training pack must demonstrate accurate and thorough knowledge and understanding of different types and styles of alcoholic drinks and the equipment needed to serve them.
Checklist of evidence required	Detailed professional and comprehensive training pack.
Criteria covered by this task:	
Unit/Criteria reference	To achieve the criteria, you must show that you are able to:
9/A. D1	Evaluate the importance of understanding the different types of alcoholic beverages and the storage and equipment and presentation requirements and the issues concerning the sale of alcohol.
9/A. M1	Describe the complex issues concerning the sale of alcohol.
9/A. M2	Analyse the importance of understanding the different types of alcoholic beverages and the storage and equipment and presentation requirements.
9/A. P1	Describe the basic issues concerning the sale of alcohol.
9/A. P2	Describe the different types of alcoholic beverages available and their specific qualities and common faults that may occur.
9/A. P3	Describe the storage, equipment and presentation requirements for alcoholic beverages.
Sources of information to support you with this Assignment	None
Other assessment materials attached to this Assignment Brief	None